



STARTERS & SHAREABLES

- TOMATO CHÈVRE SOUP *Cup 4 / Bowl 6*
- PIMENTO CHEESE DIP *House-Fried Pork Rinds, Crispy Bacon, Terrapin Ridge Pepper-Bacon Jam, Scallions 14*
- LOWCOUNTRY HUSHPUPPY BASKET *Served with Remoulade, Creamy Pimento Cheese & Sweet Honey Butter 10*
- HOUSE-MADE BEIGNETS *Croissant Pastry, Powdered Sugar, Vanilla Glaze 13*
- MEATLOAF MEATBALLS *Meatloaf, House Made Glaze, Microgreens 14*
- CRISPY SHRIMP DEVEILED EGGS *Nashville Hot Spiced Crispy Shrimp, Dill Pickle Deveiled Eggs 16*

SALADS & BOWLS

- SEASONAL HASH BOWL *Made Fresh With Seasonal Flavors and the Chef's Daily Twist. Ask What We're Serving Today! 18*
- HONEY WALNUT CHICKEN SALAD *Fresh Fruit & Muffin 15 / Petite 12*
- SUMMER SALAD *Peaches, Burrata Cheese, Fresh Arugula, Thinly Sliced Prosciutto, Olive Oil, Fresh Basil, Balsamic Glaze 12*
- ADD TO ANY SALAD
- Grilled Marinated Chicken Breast 7, Blackened Shrimp 10, Nashville Hot Spiced Crispy Shrimp 12*
- House-Made Dressings Aged Balsamic Vinaigrette, Ranch, Italian, Russian, Caesar, Lemon-Oregano Vinaigrette*

SOUTHERN SPECIALTIES

- CRAB CAKE BENEDICT *Jalapeno Cornbread Toast , Crab Cakes, Pickled Radish & Carrot, Poached Egg, House Hollandaise Sauce 34*
- FRIED CHICKEN BISCUIT *Buttermilk Biscuit, Crispy Fried Chicken, Bacon, Cheddar Cheese, Served with Smoked Gouda Grits 17*
- Choose Your Style:*
- Traditional: Just the Way It Comes, Sweet Heat: Topped with Whipped Paprika Butter & Hot Honey Drizzle,*
- Savory Southern: Smothered in Black Pepper Gravy*
- LEMON POPPY FRENCH TOAST *Lemon Glaze, Whipped Cream, Fresh Fruit 16*
- SPEEDWAY PLATTER *Two Eggs, Biscuit & Black Pepper Gravy, Country Ham, Bacon, Smoked Gouda Grits 19*
- CORNBREAD CRUSTED SALMON PATTIES *Salmon Patties, Cornbread Crumbs, Lemon Dill Drizzle, Served with Collard Greens & House-Made Cheddar Chive Mashed Potatoes 26*
- RIBEYE & EGGS *6oz Ribeye, Two Eggs, Sunday Potatoes, Hollandaise 32*
- SHRIMP & GRITS *Smoked Gouda Grits, Blackened Shrimp, Smoked Sausage, New Orleans Cajun Sauce , Chives 26*

DESSERT SPECIALS

- GRANDMA’S BANANA PUDDING *Homemade Vanilla Custard, Bananas, Vanilla Wafers, Whipped Cream 9*
- HOMEMADE CINNAMON ROLL *Vanilla Icing 7*

CLASSIC SIDES		
MAPLE-CINNAMON SWEET POTATO WAFFLE FRIES		FRESH FRUIT   CUP OF SOUP
SIGNATURE SIDES (+\$2)		
COLLARD GREENS		SMOKED GOUDA GRITS

INQUIRE WITH YOUR SERVER ABOUT VEGETARIAN AND GLUTEN-FREE OPTIONS.

PRICES AND AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

AN AUTOMATIC GRATUITY OF 18% WILL BE CHARGED TO GROUPS OF EIGHT OR MORE.

\*Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GUEST SATISFACTION POLICY

*We are committed to providing a high-quality dining experience. If you have a concern with your meal, please notify your server within the first few bites so we may promptly address it. Complimentary items must be approved by a manager and are only issued for genuine service or quality issues. Requests made after the majority of a dish has been consumed will not be honored. Personal preferences or ordering errors do not qualify.*



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